



\$1.00

Clearance Sale

A sale with values never before equalled. Nothing purchased for this sale. Every pair taken from our own stock.



Sale Starts Wednesday at 8 A. M. and Ends Saturday Night at 10 P. M.

100 pairs marked down to \$1.00 per pair—Among the lot are Gun Metal, Vici Kid, Patent Leathers in Lace or Button—Per pair \$1.00
One lot Ladies' High Grade Shoes, Sale Price \$2.98
One lot Ladies' and Misses' Shoes, Sale Price \$1.98
One lot Ladies' Rubbers, all sizes, Sale Price49
One lot 25c Dri-Foot Waterproof Shoe Dressing, preserves and softens all leather goods, in this sale, per can19

THE HOMER FITTS COMPANY

EAST ORANGE

Mrs. James Rouhan of West Topsham was a visitor recently in the place.

Warren Curtis was in Waits River on Friday.

Mrs. Belle Johnson is visiting friends in Bradford.

Mr. and Mrs. H. P. Martin of Waits River were visitors in the place Thursday.

Messrs. Flinn and Williams of West Topsham were recent visitors in this place.

Archie Button was in Graniteville the last of the week to get Mrs. Button, who has been staying at Worthen Butten's since leaving the Heaton hospital about a week ago.

Thomas Smith of Waits River was a business visitor in the place recently.

F. A. Burroughs was in West Topsham recently.

Mrs. Una Bohannon was unable to "keep her school in Williamstown the latter part of the week and came home on account of illness.

Mrs. Della Green returned home from Highgate Springs the first of the week, where she had been to attend the funeral of her father.

Dr. Barr of Barre was at Jerry Dashner's recently.

Mrs. Emma Bowen has returned home from her visit with Mrs. Minnie Curtis of Washington.

G. W. Simpson was in West Topsham recently.

Mr. and Mrs. John Clark of West Topsham visited at Jerry Dashner's recently.

H. A. Prescott and A. E. Prescott were recent business visitors in Barre.

John O'Mara was a visitor in Groton recently.

Mrs. James Rouhan and Mrs. H. G. Simpson are among the new sufferers from the prevailing distemper. F. A. Burroughs has also been on the sick list.

Mr. Carr, at Charles Dow's, is on the sick list.

The weather the past week reminds one of sundering. Buds have started on the pussy willows, lilac, birch, and balm of Gilead trees.

Mrs. Clarence Trombly and son, George, have been visiting at Corlies Trombly's the past week.

Mrs. Nancy Smith was in Corinth on Sunday and carried Mrs. George Felch to her work there.

Special convocation of Granite chapter, No. 26, R. A. M., on Tuesday evening at 7 o'clock. Work, R. A. degree. Wilbur D. Mower, E. H. P.

TOO LATE TO CLASSIFY
FOR SALE—One pair bay mares, 12 and 17 yrs. old, weighing from 900 to 1,000 lbs. each; safe and good woman to drive. Herman N. Lyford, Washington, Vt. 27216

WANTED—Stenographer and typewriter, one with experience in granite office, and press for one who can also do simple draughting; good position and salary to right one. Address in own handwriting to P. O. box 396, Barre, Vt. 27212

FOR SALE—Household furniture, as good as new. Will sell cheap if taken at once. Apply at 64 Pleasant St., G. Betina. 27215

TEENMENT TO RENT—Three rooms and bath, for light housekeeping. Inquire of J. R. Tierney, 48 So. Main St. 27215

WANTED—High class men to sell our GUARANTEED FREE REPLACE Nursery stock, best terms, pay weekly, exclusive territory. Start now. GLEN BROS., Rochester, N. Y. 27211

Great sale laces now at Vaughan's.

Regular stated convention of Vincitia lodge, No. 10, K. of P., will be held to-night at 7:30 o'clock.

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BARRE DAILY TIMES

TUESDAY, FEBRUARY 1, 1916.

The Weather

Fair and much colder to night and Wednesday; fresh west winds.

TALK OF THE TOWN

New suits, all kinds, at Abbott's. Buy your wash goods in the sale at Vaughan's.

"Graft." Where? At the Bijou tomorrow—adv.

Harry Blair of East Brantree is a few days' business visitor in the city.

Miss Agnes O. Hersey of Bangor, Me., is passing several days with friends at Gouldard seminary.

Regular meeting of Bright Star Rebekah lodge, No. 18, Wednesday evening, Feb. 2, at 7:30 o'clock.

The world's greatest Century edition of 10c music for sale at Rossi's Piano Rooms, Averill block.

Get your seats at Brown's now for the funniest farce ever, "A Pair of Sixes," opera house, Thursday, Feb. 3.

A large amount of all kinds of goods to be sold at auction, Kenyon store, tonight. D. A. Perry, auctioneer.

Miss Lizzie Ottoloni of 58 Blackwell street was operated on for appendicitis at the City hospital yesterday afternoon.

Where will you spend this evening? At the Congregational church, of course, to hear Miss Agnes O. Hersey, reader, also good music. Admission, 15c.

Joseph Quatropoli of Third street, who has been detained from his duties in the Union Clothing store for several days, was reported to be regaining his health to-day.

John Oliver of upper Washington street went last night to Burlington, where Mrs. Oliver was to undergo an operation at the Mary-Fletcher hospital to-day.

A son was born this morning at the City hospital to Mr. and Mrs. Roy Smith of the east hill. The lad is a 9½-pounder and the father is wearing an unusually broad smile to-day.

The choir boy athletes of the Church of the Good Shepherd will meet at the Church street gymnasium to-morrow (Wednesday) night for practice at 7 o'clock sharp. Everybody out.

Cornelius Lehane, who addressed a gathering of Socialists in Websterville last night, was a visitor in the city this morning while on his way to Brockton, Mass., where he is to speak this evening.

Commencing Feb. 1, we will be open from 6:30 a. m. to 8 p. m. and Saturday until 10 p. m., to the public for the highest class shoe repair work in town. Ladies' lightweight soles a specialty. The P. M. Depatie Shop.

The regular monthly meeting of the ladies' union of the Universalist church will be held Wednesday afternoon at 2:30 o'clock at the home of Mrs. Grant Lane on Elm street. The sewing committee would be pleased to have the ladies come prepared to sew.

Members and attendants of the Holding Methodist church are cordially invited to a supper at the church Wednesday, Feb. 2, at 6 o'clock. Ladies please bring food without further soliciting. Supper free. After the supper reports from the different departments will be given.

George C. Nye of Plainfield, who until recently has been associated in the firm of Bartlett & Nye, dealers in groceries, has formed a partnership with W. H. Martin, the Plainfield butcher, who makes regular trips to Barre. The new firm will have a store in Plainfield, doing business under the name of Martin & Nye. They will deal in groceries, meats and other provisions. The partnership became operative to-day.

MUSICAL CONVENTION.
East Montpelier's 18th to be Held Feb. 17 and 18.

The 18th annual musical convention will be held Thursday and Friday, Feb. 17 and 18, at village hall, East Montpelier, with C. F. Dudley as conductor. The soloists of the convention will be Mrs. A. I. Green of East Montpelier, soprano; Mrs. Harriet P. Willard of Burlington, alto; W. H. Lacey of Plainfield, tenor. The pianists will be Mrs. K. L. Cleaves of Montpelier and Mrs. George McKnight of East Montpelier. Dr. F. M. Lynde of Barre will be the reader of the event.

Thursday will be given over entirely to rehearsals and Friday forenoon will be spent in the same way. In the afternoon at 3 o'clock a matinee will be given and that evening at 8 o'clock will occur the concert, after which supper will be served, followed by dancing until 2 o'clock, with music by VanOrman's orchestra of four pieces.

The chorus work will consist of "Gypsy Life" (Schumann, op. 29), "Carmen" (Bizet), "The Boatman's Chant" (From "The Tales of Hoffmann"), "The Day is Declining" (Javonek).

The entertainment of guests will be under the auspices of the East Montpelier grange. Lodging and breakfast will be free to members of the chorus and dinner and supper will be served at the village hall both days at 25c each.

COURT REPRIMAND WOMAN.
Said to Have Been Married in Bellows Falls Yesterday.

Bellows Falls, Feb. 1.—A man giving his name as William A. Chrichton of Boston, and a woman who said she had been married to Chrichton in Bellows Falls last Saturday were arrested in Stenham, Mass., Sunday evening on a charge of drunkenness. They were unable to secure bail and remained in the station over night. Chrichton was fined \$50 and costs in the Malden court yesterday morning for operating an automobile without a license. The woman was allowed to go after a reprimand.

The woman, who gave her maiden name as Miss Pearl Crowley of Lynn, Mass., has visited this village often. No indication that a license had been issued to the couple or that they were married here Saturday can be found.

PASTEURIZED MILK.
Most Recent Conclusions of Scientists

That there is no valid objection to pasteurization when properly performed and that the process makes safer even the most carefully handled and inspected milk, is the conclusion of a new professional paper of the department of agriculture, in which are set forth the most recent conclusions of scientists in regard to this matter. It seems probable, says this paper, that within the next two years a large proportion of the milk supply in the large cities will be pasteurized. There is already a marked tendency in this direction. About ten years ago only five per cent of the milk supply of New York City was pasteurized. In 1914 88 per cent was treated in this way. At the present time 80 per cent of the milk supply of Boston is pasteurized, and there are corresponding increases in many of the smaller cities.

Before the value of pasteurization as a hygienic measure was as well recognized as it is to-day, it was practiced in secret by a number of milk dealers as a means of preserving milk and preventing it from souring. Its commercial value in this respect is undoubtedly great, but its chief function is the destruction of disease-producing organisms. Proper pasteurization should destroy about 99 per cent of all the bacteria in the milk, although when the bacterial count of the raw milk is low the reduction may be somewhat smaller. The efficiency of the process, it is pointed out, can not be based on the per cent, but rather on the character of the bacteria destroyed.

The kinds of bacteria that remain alive after pasteurization depend on the temperature to which the milk is heated and the species of bacteria which are in the raw milk. Three processes of pasteurization, known respectively as the flash process, the holder process, and pasteurization in bottles, are now practiced in this country. In the flash process the milk is raised quickly to a temperature of about 160 degrees F. or more, held there for from 30 seconds to a minute, and then cooled quickly. In the holder process the milk is heated to a temperature of from 140 degrees F. and held there for half an hour. When pasteurization in bottles is practiced, the raw milk is put into bottles with watertight seal caps, which are immersed in hot water and held for 20 to 30 minutes at a temperature of 145 degrees F. In this way the pasteurized milk is not subject to any danger of reinfection. On the other hand, the seal caps must be absolutely tight and this involves increased cost. In general, it may be said that the holder process is coming into greater favor than either of the others. This process permits of the use of lower temperatures which, for various reasons, is highly desirable. Another method of pasteurization, or rather a modification of the present holder process, suggested by the department investigators, is that of bottling hot pasteurized milk. The process consists in pasteurizing milk by the holder process at 145 degrees F. for 30 minutes then bottling it while hot in hot bottles steamed for two minutes immediately before filling. After filling, the bottles are capped and may be cooled by any of the systems in which the caps are protected. The bottles are sprayed with water and cooled by forced-air circulation.

When the milk is held at 145 degrees

for 30 minutes, all the disease-producing bacteria, so far as can be ascertained, are completely destroyed. At the same time a larger percentage of the bacteria that cause milk to sour and a smaller percentage of those that cause it to rot are left than when a higher temperature is employed. Pasteurized at a low temperature, milk undergoes no change which effects its nutritive value or its digestibility. Subjected to a temperature of 160 F. or more, however, does not result in certain chemical changes. Finally, pasteurization at low temperature is more economical because the expense of heating and cooking is less.

This, of course, does not mean that insufficient pasteurization should ever be tolerated. As a matter of fact, the process of pasteurization is frequently performed improperly. For the holder process, 140 degrees F. is the point at which investigations have shown that disease-producing bacteria are killed, but in practice it is advisable to use a minimum of several degrees above this minimum of safety. When the flash process is used, investigation has shown that very many dealers fail to heat the milk to a sufficiently high temperature. This appears to be another argument for the use of the holder process, although conditions in this respect are said to have been improved greatly in recent years.

Another common defect in the process of pasteurization is carelessness in the handling of the milk after it has been treated. As has been said already, this is one reason why pasteurization in bottles is advocated. One false step in

handling the milk after it has been pasteurized will undo all the good effects of the process. The milk should be cooled as rapidly as possible to about 40 degrees F., and kept at that temperature until delivered. If this is done, there is only a slight bacterial increase during the first 24 hours. It has been held by some investigators that bacteria grow faster in pasteurized milk than in raw milk. This point, however, has never been thoroughly established and other investigations indicate that the rate of increase is approximately the same.

Another objection that has been raised to pasteurized milk is that the bacteria which cause it to sour are destroyed and that without their restraining action the putrefying organisms which survive form toxins and putrefactive products in the milk. As has been pointed out, this is true only of milk that has been pasteurized at a high temperature. As a matter of fact, the bacteria which cause milk to sour are destroyed by pasteurization but the holder process is to-day the most effective means of obtaining safe milk. This is especially true of cities which consume such great quantities that thorough inspection is almost impossible. New York City, in 1912, for example, used 2,500,000 quarts a day. This was furnished by about 350,000 cows and some of it was transported more than 400 miles. One hundred and twenty-seven thousand persons, it was estimated, were engaged in handling it. Under such circumstances pasteurization is a necessary precaution. It is, however, to be regarded not as a substitute for, but as a supplement to, care and cleanliness in the production of milk.

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Specials for This Week

Eden Cloth, 15c value 8c
Light Dress Silks, 25c value, for 16c
Honeycomb Flannel, 15c value, for 7c
Cheese Cloth, 5c value, for 4c
Cotton Batting, 10c value 4 for 30c
12c value 4 for 38c
Carter's Wool Union Suits, \$2.50 value \$1.75
\$2.25 value 1.50
\$2.00 value 1.38
Battenburg Doilies, 15c value 3 for 25c
Our 15c counter, containing merchandise of values to 35c

Henry W. Knight

Gordon Block, Next to N. D. Phelps Co.'s Phone 590

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